

Brycen Altenwerth

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PROFESSIONAL SUMMARY

Experienced Chef with 8+ years focusing on Hotels. Known for quality engineering.

TECHNICAL SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Butchery • Plating • Menu Design • Cost Control • Sauce-making

Operations

Catering • Supplier Negotiation • Event Planning • Inventory Management

Soft Skills

Quality Control

EXPERIENCE

Sous Chef — Mohr, Morissette and Williamson (2024 - 2025)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.

Line Cook — Rippin, Lebsack and Kilback (2022 - 2023)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 120 guests with 95%+ client satisfaction.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.

Line Cook — Hartmann LLC (2019 - 2021)

- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Catered private events for up to 68 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3